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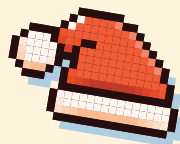
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CHRISTMAS EVE DINNER

24.12.26





CANAPÉS

Smoked beetroot tartare with goat's cheese cream and basil oil
Vinha-d'alhos pork croquette with tangy mayonnaise and pickled onion
Salt cod and sweet potato fritters with ginger and miso



SALAD STATION

Caesar salad with prawns
Couscous salad with tofu, tomato, avocado, cucumber and mint dressing
Fresh cheese salad with grilled persimmon, rocket and balsamic dressing
Niçoise salad with sesame-seared salmon
Tropical chicken salad with grilled pineapple

Build your own salad:

Selection of fresh salad leaves, hummus, crudités and tortilla chips

Dressings & condiments:

Vinaigrette, cocktail sauce, mayonnaise, ketchup, mustard, balsamic vinegar, extra virgin olive oil, sea salt flakes and oregano

COMFORT STATION

Fish and prawn soup with herb and garlic crostini
Selection of breads
Homemade butters and extra virgin olive oil

FROM THE SEA

Cold selection

Seafood ceviche with passion fruit
Salmon gravlax with fresh cheese, avocado purée and wasabi
Tuna tartare with seaweed and togarashi



Hot selection

Fish and shellfish cataplana
Cod loin with a tomato cornbread crust, coriander and herb oil

CARVERY & MEAT STATION

Cold selection

Vitello tonnato
Selection of smoked meats and traditional Portuguese cured sausages
Serrano ham

Hot selection

Confit duck leg with spices and blueberry sauce
Black Angus roast beef with Madeira wine sauce, carved to order

VEGETARIAN

Aubergine cannelloni with cheese, nuts and tomato jus

Side dishes

Roasted potatoes with shallots caramelised in balsamic vinegar
Yorkshire pudding
Glazed vegetables with herb butter
Basmati rice with raisins and pine nuts
Ricotta ravioli with confit tomatoes and asparagus

CHEESE & DESSERT STATION

Selection of Portuguese and international cheeses served with homemade preserves, crackers, grissini, toasted bread and nuts
Brioche French toast with cinnamon sugar
Traditional Yule log
Portuguese rice pudding
Madeira honey cake
Carrot roulade
Almond tart

